



Food Program Official Inspection Report

Siskiyou County Community Development Department
 Environmental Health Division
 806 S. Main Street
 Yreka, California 96097
 phone: (530) 841-2100, fax: (530) 841-4076

Facility Name: Mtn Markets Central Yreka	Permit # 000339
Address: 1258 S Main St Yreka CA 96097	
Permit Holder: Mountain Counties Supply Co	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-3069	E-mail: centrallyreka@mtcounties.com
Food Safety Certified Employee: Kandi A Brooke	Expiration Date: 02/11/2030

		MAJ	OUT	COS		
					The marked items represent Health Code violations and must be corrected as follows:	
Protection Time/Temp.	1		X	X	<p style="text-align: center; font-weight: bold; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>Due to repeat and excessive violations with no attempt to correct the issues, this facility is at risk of being placed under review for an Administrative Hearing. Reinspection fee has been assessed for non-compliance. Future uncorrected violations will result in further reinspection fees, an administrative hearing, and potential permit revocation.</p> <p>1) Observed the deli cooler holding numerous cold items between 45F-49F. Hold cold foods at 41F or colder. Correct immediately.</p> <p>3) Observed the "Night Crawler" or fish bait refrigerator stored beneath the hand wash station in the food prep area. No live animals are allowed in food preparation area. Remove this unit from food prep location immediately.</p> <p>14) Observed ice build up around the door of the walk-in freezer and condensation in the outside of the freezer. Maintain equipment in good repair and fully serviceable. Thaw or remove ice block around door within 7 days.</p> <p>14) 2ND NOTICE- Observed missing electrical outlet cover closest to cook line. Maintain equipment in good repair. Maintain all surfaces in food prep area as to be easily cleanable, durable, smooth, durable, and able withstand repeated cleaning of corrosive materials. Repair or correct within 7 days.</p> <p>27) 3RD NOTICE - Observed the ventilation or air exhaust system in the restroom non-functional. Toilet facilities without a window are to be vented outside by means of a light-switch-activated exhaust fan consistent with local building code requirements. Repair within 7 days. A reinspection fee is assessed for non-compliance.</p> <p>29) 4TH NOTICE - Observed missing baseboards in the ware washing and food prep areas, and behind reach-in refrigerator and freezer. Observed missing or broken tiles in front of the walk-in refrigerator and freezer and below ware washing sinks. Maintain floors to be easily cleanable, smooth, durable, and nonabsorbent. Repair within 7 days. A reinspection fee is assessed for non-compliance.</p> <p>29) 6TH NOTICE - Observed grease, food, dust, and/or dirt buildup on the floors and hard-to-reach places throughout the facility (food prep and cook line, dry storage, and sales area). Maintain facility in a cleanly manner at all times. Deep clean and wash within 3 days. A reinspection fee is assessed for non-compliance.</p>	
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Food Storage	8					
	9					
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Uten./Equip.	12					
	13					
	14		X			
Employee	15					
	16					
	17					
	18					
Water	19					
	20					
Waste	21					
	22					
Vermin	23					
	24					
Facilities	25		X			
	26					
	27			X		
	28					
	29			X		
	30					
	31					
Misc.	32					
	33					
	34					
	35					
	36					

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Gurpal Singh	Received by (Signature): _____ Date: 09/09/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Mtn Markets Central Yreka

The marked items represent Health Code violations and must be corrected as follows:

25, 29) Observed excessive live insects congregating at or around the ware washing floor sink. Observed buildup of black slime, mold, and food at the floor sink. Maintain equipment in a cleanly manner at all times as to not attract or harbor insects or rodents. Deep clean and sanitize ASAP.

14) 2ND NOTICE- Observed excessive grease buildup on the drip tray of the pizza oven. Observed food buildup on the bottom of the reach-in cooler. Maintain equipment in a cleanly manner and fully operable at all times. Deep clean and wash ASAP.

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